

Mulled Cranberry Punch

Ingredients

- 1 orange
- 8 inches stick cinnamon, broken
- 8 whole cloves
- 4 whole allspice
- 1 32 - ounce bottle low-calorie cranberry juice
- 1 11 1/2 - ounce can frozen white grape-raspberry juice concentrate
- 4 cups water
- Thin lemon slices (optional)



How to Prepare

- 1. Use a vegetable peeler to remove several 2- to 3-inch-long sections of orange peel from the orange, avoiding the white pith underneath. Juice the orange.**
- 2. For a spice bag, cut a 6-inch square from a double thickness of 100%-cotton cheesecloth. Place orange peel, cinnamon, cloves, and allspice in the center of the square. Bring the corners together and tie closed with 100%-cotton kitchen string.**
- 3. In a 3-1/2- to 4-quart slow cooker, combine cranberry juice, juice concentrate, the water, orange juice, and spice bag.**
- 4. Cover cook on low-heat setting for 4 to 6 hours or on high-heat setting for 2 to 2-1/2 hours. Remove spice bag and discard. Serve immediately or keep warm on low-heat setting for up to 2 hours. If desired, garnish drinks with lemon slices.**